



CRU

KAWARAU PINOT NOIR 2018

Season Summary

A dry, low cropping vintage of fantastic quality. A relatively wet spring set the season up well however a cooler period over flowering naturally reduced the crop levels. A dry season with the last significant rain falling prior to the New year and then staying dry during the harvest period. An early vintage.

Viticulture

Handpicked parcels from a 25 year old vineyard in the Gibbston Valley area of Central Otago. The higher elevation of the vineyard allows for a slow ripening period. Naturally low cropping, de-vigoured vines allows for increased concentration in resulting wines. Harvest occurred between the 18th and the 25th April.

Winemaking

Predominantly destemmed grapes were fermented in open top vessels and the ferments were either punched down or pumped over daily. After pressing the wines remained in tank for malolactic fermentation before transfer to barriques for maturation (28% new). The wine was bottled after 10 months in barrel.

Tasting Note

Deep ruby red with red hues. Bright red cherry, blackberry and dark plum with dark chocolate, dried thyme and violets. Mouth filling and concentrated with sweet red fruit and lovely minerality. Silky texture with fine grained tannins and a persistent red berry finish.

Chemical Analysis

Alcohol: 14.5%

TA: 5.47 g/l

Ph: 3.66

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 1200 x 6pks

